HOME AND SOCIETY.

CHAT OF THE SEASON.

There are no better shops in the world than ours here in New-York after all," exclaimed a lady who ed only the other day from "the other side." "I find all my latest novelties from Paris displayed here in the shep windows; I am even told that my best which I thought in my transatiantic agnorance to be the very last thing out, was quite old-fashloned. so that its very model had been worn in thin stuffs all last summer at Newport and the other watering places. Of course things are cheaper over there when one does not have to pay the duty; there is cerpainly that advantage; but in all other respects the clothes made over here are quite as good, if not

There is a house in Washington that is said to be inted. In this matter-of-fact age, however, such reputation carries but little weight, and the mansion. which is large and handsome, is generally rented to sman or diplomat. The ever-changing tion of the Capital of the Republic helps to prevent its reputation being generally known. It does not seem to be always under the fatal ban; sometimes years will clapse before any thing happens to old tales. Then suddenly some dreadful tracedy will be enacted within its walls that for a time will cause it to obtain an unenviable notoriety, which dies away once more as new people and new rests supersede the old. Within the recollec-of the writer, however, three awful events have taken place in the old house. The first, which did much to give it its undesirable reputation ough there were ill-omened stories even before that time), was a supposed but an unproven murder. This has been followed-at long intervals it is true, but apparently by some strange fatality-by the suicide of two of its lessees. After the last terrible event, which was the mysterious and self-inflicted death of a noted and brilliant diplomatist, nothing more was heard of any particularly disastrous nature connected came as comfortable and commonplace as its neigh-Of late years, however, a new tale has set the sold-timers' talking again about the strange fatality of the house. Several years ago the spacious dwelling was taken by the second Secretary of Legation of one of the great European powers, who, with his lovely and rich and charming wife, dispensed its hospitalities is a way long to be remembered. All went well for the first year, and then followed strange occurrences. & -. who, it was averred, knew nothing of the stories connected with the house, sat at the piane in her drawing-room softly playing in the twilight. Hearing the door opened behind her, she supposed it The the servant bringing lights, and for a moment went on playing. Feeling a strong draught, however, and hearing no sound, she turned her head, and saw in the doorway the tall figure of a man looking at her ter fixedly. As she moved, he closed the door, and the was alone. Being supremely matter-of-fact, and not imagining for a moment it was any one other than some stranger waiting on business in the hall, she mused the room and opened the door. No one was dere. She found "darkness there but nothing more." the promptly rang the bell, ordered lights, and asked the footman who had been let into the house; the servant declared positively that no one had entered e madame herself had returned from her dinner "But I saw him distinctly," she insisted, "he was a all, dark man and wore a large plaid shawl with onend flung over the shoulders; I noticed the shawl particularly because it was so old," she continued. jurning to her husband who had appeared on the

"Very likely some one came in and finding he had mistaken the house went out again," said M. de ——
"That would be impossible, sir," said the footman respecifully; "the catch is down and the door cannot be opened from the street."

And so the matter ended-one of those strange, in comprehensible occurrences that cannot be explained. oth or two passed without any further annoy ance from the "ghost," as Mme. de — laughingly persisted in calling her intangible visitor, when there courred one of those sudden visitations of delicious spring weather so common in Washington in the early days of March, when the air became so warm that the windows were left open on the little iron balcony that can in Southern fashion along the front of the house Again Mme. de -- happened to be alone in the draw. ing-room amusing herself with a novel waiting for a few friends to come in for afternoon tea. Feeling suddenit the uncomfortable sensution of being watched, she looked up from her book and once more distinctly saw the maff-dark Southern face, plaid shawl and all-standing on the balcony at the open French

window. As she looked he again disappeared. Thoroughly frightened at this second visitation, she rashed up to her husband's "den," and together they explored the premises with the same unsatisfactory This time the strange occurrences were told among their circle, and many and various were the comments. It was said that the description of the man that of one of the former inmates. Be that as it may, the saddest and truest part of the whole story was that the beautiful and popular Mme. de — died within the year at Rome, whither they had been sent after the expiration of her husband's term of service at Washington.

Gay colors are again coming to the fore. It was rather noticeable at the recent horse show, which may reasonably be taken as a criterion for the outdoor fashions for the coming season, that the strictly tailormade gowns are not nearly as much worn as last year, and that milady, who was "quite English, you know," a twelvemonth ago, exhibits a decided inclination for French frivolities this winter. That the latter are "so becoming." and the former " very trying." seems excuse enough for the change. Another reason may be that in order to keep up her distinction a woman of society is obliged to change, as whatever she inaugtrates becomes general in a short time. It was quite curious to notice in the panorama of the vast rotunda that the "severely simple" fashions worn last year by the "four hundred" had been adopted in much less perfect style by ladies who supposed that they must sacrifice their finery to be "correct," and who find that they might have kept their dearly beloved "fuss and feathers," after all. How few, by the way, go to look at the horses, at these wonderfully successful and interesting exhibitions! To see and be seen is really the only incentive to most. There were a few home-lovers, however-women who really studied the splendid creatures, and who would not leave their seats for fear of missing an exhibit, and who, with pencil and catalogue, kept tally of every winner and his points. Those are sensible girls who are not content to ride and drive their equine friends as if they were chines like hobby horses, but show that they are It to be the owners of the noble brutes by their enthuflastic appreciation and careful study of their qualities

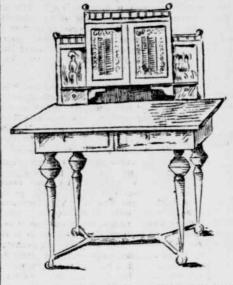
"An effective picture, whether it be a painting o bit of actual life, often photographs itself on my mind's memory and returns again and again before the mind's eye with absolute distinctness of detail," taid a sentleman who, although a practical and successful business man, has the taste of an artist. called on Mrs. - the other afternoon, and she received me in a gown of some soft, shining stuff, just the color if iver, which accorded wonderfully with her pale, pure comparion; and the burnished, metallic look of her bair was repeated in the oriental bronze embroidery of Just as I was admiring the artistic coloring byself the servant brought in a note that required ediate answer, and, begging my pardon, she scaled herself at a little writing table to scribble the reply. And then it was I got my picture. The table was covered with a light brown Spanish altar cloth beavily appliqued with silver and gold, and every ap-Pointment of the old English silver writing equipment was perfect. This, together with the dull tints of a streen of old spanish stamped leather as a background to the Bly booking woman, made a harmony of color to be remembered. I had never before thought her ever pretty, but now I would swear she was beautiful. Few seem to confire that a merely pretty face is only an hem, after all, in the general attractiveness of a woman. A very desirable item, it is true, but not more essential than marny other things. It is only necemary to study Sarah Bornhardt's guise upon the stage to discover the why and wherefore of this.

A delicious, simple dessert is a wine jelly a le scale two-thirds of a package of the best elatine for one hour in a cup of cold water with two or three pieces of yellow orange peel in it. As the end of this time pour over it a cup of bolling water and othe it at the back part of the stove till the geintine is all melted. Then remove it; add three-quarters of a pound of sugar, about a tenpoonful of iemon-juice, three gills of madeira and a tablespoonful of English brandy. Strain the mixture through a flannel jelfy-bag into a deep tin basin epan, set it in a pan of cracked ice and begin whipping it with a wire whip. Do not attempt to use the heavy wire whips employed by men cook it begins to thicken, remove it from the ice and whiph it ten minutes longer. If the lelly should become too thick to whip, it will be precessing to dip it in warm.

There every few inducter. A large Dover benter of

the kind used to make mayonnaise dressing is excellent for whipping this jelly. When the jelly is a thick whitish froth pour it into a mould and let it remain three-quarters of an hour on the ice. If you wish to give a distinctly Russian cast to your dish of jelly, serve it on a low crystal platter, surrounded by a wreath of whipped cream and garnished with a few candied Russian violets. Despite the elaborate appearance of this dish, it is a comparatively inexpensive dessert. Even with the addition of a dozen candied violets for decoration, it is not as costly as many of the coarse puddings which housekeepers consider among plain foods.

A pretty new writing-desk for one's sanctum sanc torum is so arranged that an imperial-sized photograp of one's best and dearest may be inserted in a slide



from the top, and an adjustable calendar and sundry other conveniences are arranged in the doors of the little cabinet in the centre.

The frames for mounting screens now are quite charming. If you would libe to make an acceptable Christmas gift, paint two panels of tapestry in deli-



cately hued Watteau subjects, and have them mounted according to the design given.

A pretty and inexpensive sachet may be made of a soft, perfumed ball of wool, about the size of an orange, tied up in the crimped tissue paper so much used for making pretentious paper flowers. Lavender or violet is the pleasantest perfume for these little sachets, which should hang somewhere on the wall near the toilet table, or even in the clothes closet. To make them, lay two squares of crimped, tinted tissue paper together, one over the other, the lower a aller than the upper. Place the little ball of perfumed wool in the centre and tie it up in the tissue paper with a long-looped bow of narrow satin ribbon A pale pink suchet made with pink and white paper nd tied with a long-looped bow of pink ribbon on inch in width is especially pretty in a pink room.

A yellow tissue paper, finely crimped and tied up with a white or yellow ribbon, makes a suitable sachet for a yellow room or a white and gold room. These sachets are so simple, so inexpensive and unpretentious that they can be honestly recommended as in better taste than the lunge orchids, popples, roses and other paper flowers that are used to hang on the wall for this same purpose.

Russian fashions are not only popular in dress, but in matters of the table covite fruit cream with sauce is one of the most delicious of desserts, The foundation of all Muscovite creams is usually some kind of fruit pulp. Preserved peaches, pineapples, apricots, strawberries or raspberries may be used for this. Nothing is nicer than apricot pulp. Rub enough canned apricot through a sieve to make about a quart Boil a pint of sugar with a cup of water rapidly for ten minutes; then add the strained apricot and cook the whole for five or six minutes longer. Have and cook are whose and all special of gelatine, which has been scaking in half a cup of cold water for two hours. Stir this into the apricot puree and syrup. Remove the mixture from the fire at once and beat it till it cools; then add a pint of cream whipped to a froth. Freeze the mixture in an ordinary ice-cream freeze till it begins to grow thick, no longer. Then repack it in ice and salt, using about five pints of salt for a gallon mould. Let it stand for four hours, packed. It is an ice of somewhat coarse texture, but is exceedingly refreshing if it served with an iced champagne sauce To make this, pour a half-pint of champagne into s freezing pot with half a cup of thick syrup made by boiling a cup of sugar with a cup of water for fifteen Beat the whites of two eggs to a stiff froth and add the remainder of the hot syrup to them. This will make a meringue which is called by the French "the Italian meringue," because it is made of the syrup instead of the raw sugar. Let the champagne and syrup in the freezer freeze for ten minutes; then add this meringue to it, and mix it in thoroughly. After the sauce has stood a moment in the freezer, turn it into a boat and serve it with the pudding.

"The season of pork," says an old English authority is from Michaelmas to March." This refers to pork generically, but not to that most aesthetic form of pork, the roast pig. To be in perfection, a young pig must be about three weeks old "under a moon." is necessary to buy a sucking pig of a thoroughly trustworthy butcher, as nothing loses so much by keeping. Every hour after it is killed it loses something of its goodness. If it is not quite fresh, nothing can make the crackling crisp, and the crackling constitutes a supreme point of excellence in roast pig. "Oh, call it not fat," says Charles Lamb, "but an Indefinable sweetness, growing up to it-the tender blossoming of fat-fat cropped in the bud-taken in the shoot-in the first innocence-the cream and quintessence of the child pig's yet pure food." The pig procured of proper age and freshness, it rests with the cook to make the dish the success it should be. The butcher will simply draw and scrape the pig. The cook must wash it carefully, using a stick and cloth to clean the interior of the ears, the nostrils and other portions of the roast. It will be necessary for her to scrape the tongue and mouth, and go over the outside of the pig carefully. as the butcher's work in this particular is sometimes superficial. Old English authorities direct that the pettitoes be trimmed off and the skin left long at the end of the legs; but now the little embryo hoof is simply cleaned and left on, as the head always is. takes time and care to clean a pig thoroughly after it is brought from the butcher's stall. It cannot be left to hireling hands unless they are those of an experienced and capable cook. Having cleaned the pig thoroughly, prepare a dressing for it. Rub to a crumb with a grater about three pints of the inside part of a large loaf of brend. The outside crust may be broken up and dried in the oven and used for bread-Add a full tenspoonful of pepper, a tablespoonful of powdered sage, a teaspoonful of parsley, an onion boiled and mixed fine, and a heaping tablespoonful of salt to the crumbled bread which has been prepared for dressing. Fill the pig with this dressing and sew it Skewer the fore legs forward and the hind legs ckward. Rub the pig thoroughly he every part with butter, dredge it lightly with salt and pepper, tie a buttered paper over the ears, and all other portions of

Lay it on its side on a rousting-rack, set in a drippingpan, and put it in a moderately hot oven (by no means in a cool one). It should be only a little more moderate bent than is required for an ordinary roast. After the pig has cooked for ten minutes, throw a cup of boiling water under it in the dripping-pan, adding

remove the papers, let the pig rest on its back, dredge it with a little salt and pepper, hasted it thoroughly and let it roast another half hour, basting and dredging it once during this time. By this time, then in cold starch. Hot starch should be applied as

drippings in the pan from all fat and strain the remain- and let it cool. Then add an ounce of fine, raw der over the pig through a gravy strainer after he is laid starch, and finally the white of one egg. Lay the on the platter on his back. The roast pig is accompanied by no other special liquid sauce, but a dish of tart, well-flavored apple-sauce is always served with it. doing so. Wrap the bosom up in a cloth, and in about Great care must be given in roasting to protecting the an hour from it. Some laundresses rub the bosom ears, which are a tidbit with epicures.

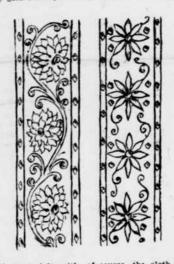
The consumption of this once supreme dainty of the market has steadily diminished since the eighteenth century. Record is made by a historian of the city of London that 52,000 roast pigs were consumed in that city alone in the year 1725. It is not unlikely that one-tenth of that number would supply the markets of New-York City to-day. In the old Southern days "befo' de wah" roast pig was a much esteemed luxury on the tables of the hospitable planters, and no one knew better how to prepare it than the genuine colored cooks of The dish was served in a way bespeaking those days. a baronial splendor of environment, the pig lying on its back with a bouquet or a lemon in its mouth, and ompanied by a champagne or madeira sauce. According to modern taste, the wine is served separately rather than as flavoring to the sauce. Fren cooks sometimes stuff roast pig with veal forcemeat instead of bread dressing.

The sawdust of boxwood is used by jewellers to clean valuable rings, etc. The jewelry is first washed with hot castile soap and water and a plate brush, and hid in some of the sawdust which has been heated in a hot oven. After it has been stirred around in this till it is dry, the sawdust may be shaken out of it and the piece will be found thoroughly clean and bright.

"K. C." asks for a recipe for the "rich, dark, oldfashioned molasses cake." We do not know whether she means the soft, inexpensive molasses cake, such as our grandmothers were wont to make for ordinary use, or the richer cake in which molasses was also used and of which fruit formed a considerable part. An excellent rule for the former calls for two cups of molasses, one egg, a cup three-quarters full of butter, three-quarters of a cup of boiling water poured over two teaspoonfuls of soda and three and a half cups of flour. Try the cake after adding this amount of flour, and if it does not rise, add about half a cup more. Different brands of flour thicken after a di ferent manner. Add, if you wish, a heaping teaspoonful of ginger. To make the cake, stir the butter and molasses together, pour the soda mixed in the bolling water over them, add the ginger, a handful of flour, the beaten egg and finally the remainder of the flour sifted over the other ingredients. Beat the batter vigorously for two minutes, pour the cake into buttered pans, and bake it in a moderately hot oven until it is done. Test it by using a straw.

Harrison cake, which is due to the culinary invention of the cooks of the days of Tippecanoe, is one of the best specimens of the olden-time black molasses fruit cakes. The recipe calls for three cups of molasses, or half sugar and half molasses, a cup and a half of butter beaten to a cream and mixed with the molasses; two cups of milk, four eggs beaten and stirred in; a teaspoonful of soda, which should be melted in the milk; two pounds of raisins seeded and put in whole, and four cups of pastry flour. Beat the cake batter vigorously for two or three minutes. Pour it into two square-cornered, oblong cake tins, such as are used for sponge cake. The tins should be lined with buttered paper before the cake is poured in. Put the cake into an oven where it will slowly rise and will not brown until it has risen, and bake it at this moderate heat for four hours. You may make the same cake, adding spice, when it become a composition or spice cake.

Embroidering jewelled bands is one of the pretties and newest fancy-works of the season. Very fine braid, gold thread, and any colored "jewel" prefer



are the materials, with, of course, the cloth band on which they are to be embroidered. White cloth is the prettiest foundation, perhaps; but light blue and pale pink produce charming effects. In the example given the heavier part of the design is in gold braid, and the more delicate lines in gold thread. 'jewels' come with perforated holes in the centre, and are held in place by small gold beads, which are threaded on to the needle after it has passed through the hole; it is then again passed through the aperture and the bead, which is too large to pass through, holds the bit of glass in its place. Initial letters or monograms



are very pretty made in this way. This work will undoubtedly be very popular for Christmas presents. The effect is extremely rich and the work is not tedious.

Beets in winter require nearly a day's boiling to make them tender; they are unpalatable unless perfectly tender, when they are extremely good. they may be used in a variety of ways-for salad, for garnishing and as a vegetable with cream sauce-it is well to boil at once enough to last several days. Cut in pieces about an inch square, mixed with cold potatoes cut in the same way and covered with a mayonnaise dressing, they make a most delicious salad. With white sance they are an excellent vegetable; and cut in small pieces and fried they are a desirable garnish for a good sirloin steak.

A wire salad basket, such as can easily be obtained at a house-furnisher's, saves a great deal of time and annoyance in freshening and drying salads. Patting the green herbs after they are washed with a cloth often es them. A genuine French salad basket is brond at the base, rather deep and quite narrow at the

The laundrying of men's shirts is one of the most serious parts of the week's washing. A great number of housekeepers solve the problem in an casy manner by sending the shirts to a pre-This is simply avoiding the fessional laundry. problem. Public laundries are not unalloyed public joys. The most powerful chemicals are undoubtedly them in washing the clothes; and no clothes washed regularly at a public haundry last half the time of those done up carefully at home. Where washing is given out and handled by a number of people from the diriler portions of the city, there is always dange of bringing infectious diseases into the family. Statistics show that this is a fruitful source of infection of families who live in a wholesome manner. There is less danger in giving the clothes to a public taundry, where, at least, they are not washed in the living rooms of a family, than to give them to a private washerwoman who lives in a tenement-house; though in the laundry there is again the danger that the clothes will be contaminated by some of the multitude of clothes that are washed there. At all events, it is exceedingly desirable that all the family washing be done at home whenever it is possible to do so. Even though powerful chemicals are used in laundries

washed at home and then sent to the laundry to be makers, though of course some women are an awful done up and froned. The gloss and stiffness which some people admire in linen done up at the laundry may be produced by first strengthen them in her strength. turned several times from one side to the other, washed at home and then sent to the laundry to be may be produced by first starching them in hot starch, and dredging it once during this time. By this time, if the fire has been at the proper heat, the pig will be done. An ancient cook says that when the pig's eyes done. An ancient cook says that when the pig's eyes done. An ancient cook says that when the pig's eyes done. After the starch is applied, rub it in drop out, he has had enough of the fire; but it is the custom now to remove the eyes and clean out the sockies before the roasting, so that this test is of no avail. Three weeks' pigs differ considerably in size, and a large pig may require roasting even an hour longer. The modern way of serving roast pig is to skim the drippings in the nan from all fat and strain the remain- and let it cool. Then add an ounce of fine, raw want them to leave us and slash away for themselves. It well into bosom of the shirt on a board and apply this starch with a sponge, frequently stirring the starch while carefully with a cloth wrung out in boiling water to equalize the starch before they begin to iron. The best cover for a bosom board is soft flannel, and the best bosom board is one with clamps at the four

corners to hold the bosom firmly in place. Before beginning to iron, most laundresses lay a thin cloth over the bosom of the shirt and pass the iron over it once. They then remove it and use the polishing iron vigorously. A good polishing iron will cost from a dollar to two dollars, and in the proper use of the polishing iron lies the secret of the gloss rather than in any special method of making starch, different laundries using different methods. A teaspoonful of kerosene or a piece of wax should be added to every quart of boiled starch to prevent it from sticking to the iron.

A pretty dress for a reception is of heliotrope Bedford cord. The basque is cut very open at the neck and is trimmed with amethyst jewelled passementerie, and the vest is of white cashmere arranged



The very small bonnet is of heliotrope velvet with a tuft of ostrich tips and a white nigrette held by an amethyst jewelled pin. Narrow velvet strings are crossed behind and tied under the chin.

A pretty French work-table in Louis XV style is formed of three elongated shelves, one above the other, | esque style. mounted on substantial legs of heavy twisted wood. The shelves are covered with Nile-green plush decorated with gold gimps, and the table legs are enamelled white, around which pale green ribbon is twisted and tied at the corners, where the top of the table meets the legs, with long-looped bows. Similar bows are placed at the corners of the shelves below the top, and a quaint work-bag of green plush and silk trimmed with lace hangs on one side, while a decorative trash bag for scraps hangs on the other. A sewing lamp, with a pale green silk shade, draped with embroidered lace, completes the outfit of the ta

"Vide poche" is the foreign name for the trash bag. It is usually somewhat elongated in shape, and may be made of any rich, artistic material. An old bit of quaint brocade or anything of the kind possessing a personal or historic value may be utilized in this way. An odd piece of Turkish or Indian embroidery, some thing graceful enough in itself to be given a place on a brocade like the handsome vide poches used in "our to the fore. They are worn not only by young grandmother's time," these bags are frequently girls, but also by married women who are past their trimmed with gold lace, and sometimes with oxidized gold or oxidized silver lace in imitation of the metal tiniest. The examples given were all worn by women laces tarnished by time.

The "duck press" is a new dea by means of which epicures can enjoy to the fullest extent the flavor and juices of their favorite canvas When the press is used the roasted bird is carved before it is served. The breast and other selected parts of the duck are laid upon the serving platter and the remainder of the carcass is placed in the press and all its juice extracted and poured over the carved meat.

A "monk's bench" is what the English furnishers call the picturesque wooden settees of elaborately carved walnut or oak which are so much used in furnishing the hall of to-day, and are such convenient places to stow away the rubbers and various other must haves" for street use.

The "cercle a plat," or plate hoop, is a convenient utensil to put around platters and other dishes while taking up the dinner. It keeps the edges of the dishes free from splashes or greasy marks.

"I have travelled North, South, East and West. selling our patterns," observed the unfashionably attired tencher of dressmaking, "and now I have settled down for a spell to give lessons in dressmaking. Folks look me up and look me down when I talk about my business, and if I am not wearing a dress made according to the latest fashion they seem to think I'm a humbug. There isn't a woman alive that cares less for such things than I do, but if you will look at this three-year-old basque I have on you will see that every seam is in its place, and there isn't a wrinkle in it. Look, too, at the drapery of the skirt; it is out of fashion, of course, as it was none before the bouffant style went out, but you can see it isn't what you might call home-made work. I'd as soon dress in fig-leaves as not, but if I did you may be sure they would be properly put together and not botched. I have been thoroughly taught our dress making system, and it goes to my heart when I walk along Broadway or Sixth-ave, to see women just in front of me who have spoiled a lot of nice goods in trying to make their own dresses without knowing the simplest rules in regard to cutting and fitting. I say better to have one dress that fits well than a dozen that look as if they had been thrown at you.

"Am I going to change all that? I am going to try. I have got a partner, you know, a lady who used to be draper at Madame X-'s, and she and I have rented a large room for our work-shop, and have got it furnished quite respectably. We bought an ingrain carpet in preference to Brussels, because it will be much easier to sweep-shreds of dress-material, and ends of threads, and pins, and needles do stick so to Brussels! We have long tables to cut out work on, and a lot of camp-chairs for our pupils to sit in; for our purpose they are better than ordinary chairs, as they can be doubled up and piled in the corner when not in use. We advertise in two papers, and have a little boy to distribute circulars, and I guess we'll get along all right as new pupils are coming in most

every day. "What are my charges? Twenty dollars for teaching the business, and ft isn't a penny too much. Just think what a woman would save in one year by making and altering her dresses for herself! There re dozens and hundreds of saleswomen, to say nothing of other working-girls, who have to be forever planing how to look stylish on salaries of five and six dollars a week. By purchasing their goods in the stores where they work they can get them at a considerable discount, and if they can save the expense of a dressmaker, so much less money out of their pockets. Too tired to sew after working-hours? That's all you know about it! I've seen girls who could dan all night, after standing all day behind the counter, and look as fresh as dalsies the next morning Sewing is no harder work than dancing. How many essons? As many as they care to take. We don't like to have any one go away from us until she has learned all we can teach her in the way of cutting, fitting, draping, and the rest of it, and some learn

'em directions. I, myself, was a real slow coach when I was learning the business, and more than

want them to leave me until they get it well into their heads that there's all the difference in the world between the right and the wrong way of doing anything about a dress. What are my hours? I open shop at 8 o'clock in the morning and close it at 10 o'clock at night. My room is much fuller in the evening than during the day, as that is the time the girls come who can't leave their work till (o'clock. We teach Fifth-ave. ladies, and saleswomen, and living-out girls, and-well, any lady that comes along. I believe our hardest-working pupils are housemalds who are trying to fit themselves to be ladies' maids. These come when they can, and stay as long as they can, and, after taking their money, we do our best to give them the worth of it. would often be easier for me to get the wrinkles out of a walst by giving it a jerk or two with my own hands, but that wouldn't do my pupils any good. and so I expound and explain until at last they get the idea. Some of 'em drape without any teaching hardly, while to save me I can't help laughing at the way the others fidget around the dress-forms, making their skirts look worse and worse, the more pins they put in. However, if they have patience and perseverance, and are willing to listen to what they are told, they get them right at last-and when they can drape skirts more than half of the dress-

At this season of the year, when so many dinners are given, it is well to remind housekeepers that the best bags through which to strain wine jelly are those made of felt, which may be bought of dealers in kitchen supplies. These bags are mounted in frames all ready for use. The frame will last an indefinite time and when the felt bag is worn out it may be renewed. Or if you are of a frugal mind, you may make one of old flannel which has been felted by frequent washing.

It is an exceedingly trying thing to find the plain furniture of the kitchen, which should be made in the most durable manner, put together in such a way that it is practically of little or no value. In looking for so simple an article as a kitchen table, which should be made of strong pine or hardwood, with a broad top slab of white wood in one piece put firmly on the frame by use of screws from un it was found difficult to discover. Trose shown had tops nailed on and the nail holes filled in with putty There can be few things more foolish than the use of such a filler. It was merely a sham to cover up the nail hole for the time. The first scrubbing would bring out the putty and disclose the sham manner in which the table was made. Intelligent painters do not attempt to fill the nail holes in their painting with putty till after the wood has been thoroughly sized and primed; and they depend on the remaining coats of paint put on afterward to told the putty firmly in place. It is to be hoped that housekeepers who are purchasing kitchen tables will examine them carefully to see that they are not taken in by so shallow a trick

Fire sets of antique brass are taking the place of those of polished brass to a large extent. The new andirons are frequently in Flemish design, or in that modified style of old Byzantine and Roman now known as Romanesque. Mantels are now as frequently made of fine fancy marbles as of wood, in handsome houses.

A mantel recently made for a reception-room was of pale pink Sienna marble, fitted up with trimmings of antique brass andirons, fender and fire-set in Roman-

Egg-fryers with sunken places in shape of hearts, tars and other devices are comparatively inexpensive kitchen utensils, by means of which eggs may be friel in these fancy shapes. Fried eggs should be dropped deftly and quickly into the spider. Unless they fried in a shape it is quite likely that the white will run about, and they will present a very ragged and uneven appearance when they are dished. In order to prevent this, housekeepers somtimes roll them into compact little rolls and trim them. When this is done the egg has to be cooked more than is to every one's When the eggs are first broken into the fryingpan or the egg-fryer it is well to sprinkle a bit of salt and pepper over each one in order to flavor it.

As the horse show is now admitted to be the great est exhibition of the year-not only of horses but of pretty women and their tollettes-perhaps a few of the hats worn in the afternoon may interest the readits own account, may be suitably used. When made of ers. In the first place large hats were decidedly oth. The bonnets on the contrary, are of the well-known in society. The first is a large beaver hat of light tan, trimmed with tan colored feathers and



a couple of slender but aspiring pink ribbon bows, fore and aft" as the sailors would say. The next is peculiar, but very effective; a large green felt has a crown of green velvet gathered in with a ruffle of the velvet in something of the "beefeater shape. A tuft of black feathers very like the feathers in the Prince of Wales's coat of arms is placed directly in front on the brim, and a smaller tuft finishes the back. No. 3 is the tiniest bonnet, consisting of nothing but three borderings of black jet with an effective algrette of lace and black velvet; and No. 4 is a combination of cloth, fur and feathers. The crown of the hat is composed of brown fur with

black feather tips at the back and a narrow

Whenever there is a very high polish on woollen goods it is well to distrust them. They have probably been finished by pressing them over hot rollers or calenders and a drop of water will remove the finish and leave a spot. In order to make such goods of value they must be sponged. Indeed there are few woollen goods that are not improved by the process of sponging they are made up. A professional sponger seldom charges, in the smaller cities, more than four or five cents a vard for this work. In a large metropolis like New-York the price may be something more. I you cannot get sponging done in any other way, you can do it yourself. Lay the cloth, yard after yard on a board and go over it with a sponge, dipped in cold water, till it is thoroughly and evenly wet through out; it need not be drenched. Lay it in a sheet. Two sheets may be necessary, if it is a very long piece of the shop, but lay a smooth piece of the sheet between the folds. Begin to roll it at the end and roll it evenly and firmly in the sheet until the cloth is all rolled up. Let it remain over night. In the morning press it on the wrong side with a moderately hot iron until it is perfectly smooth and nearly dry. Ther hang it on a clothes-horse until it is thoroughly

There is one variety of housekeeping which deserves

especial condemnation—the more thoroughly in that the nistress of it prides herself so particularly on having solved all her domestic difficulties. This variety of house eping, which consists of the use of makeshifts of every kind and description, and especially of make fifts in food, has to the uninitiated the appearance of the genuine thing. One will often hear a young enthusiast describe how easily Mrs. A. manages. 8h buys canned softps and canned cooked meats and ned vegetables, and serves up at comparatively slight expense a meal which has all the appearance of an elegantly cooked repast. Her means and everything she buys are ready-made. She has abundance of leisure to gossip with her friends, to belong to this and that sewing circle and church society. Such observers fall to note the sallow faces and general want of viinlity that all the family exhibit who have been nourished on this ready-cooked food. Mrs. A. herself complains that no one fh the house has any appetite, and no doubt she in her motherly anxiety undertak to stimulate their appetites by the use of tonics of various kinds. She does not realize that nothing is more monotonous than a diet of canned food. It is not unlikely also that her family is suffering from that most subtle of all poisons, produced by the eration of tin with lead, or from the effects of tin poison itself. A dinner of canned food taken occaonally in cases of emergency may be well enough, though it is to be regretted that our canned food packers persist in the use of an in place of glass. There is no special reason why canned foods should not be served in glass, in the same way as beer is served, and the bottles finde returnable so that they should not add appreciably to the cost of the article if they are saved. Providing the bottles are properly washed and new rubbers used, they are as good for twenty cannings as they are for one. Tin cans, on the contrary, must be thrown away.
But aside from the matter of packing, all this

canned material becomes very tiresome after long use. One can no more live upon it exclusively and continue weil than one can keep house with makeshift chairs and tables made of drygoods boxes. It requires a variety of fresh food to keep the appetite from flagging, and this food must 56 prepared in a variety of ways. A diet of one kind of food, however excellent it may be in likelf, soon tries the Baiate, and all the tonies and medicine in the world will not take the place of the change which the appetute demands. There is no royal road to flousekeeping. Although in the last score of years a mutitude of labor-saving muchines have been introduced in the household, we can almost count on our fingers those which have been actual benefits to the kitchen—which do the work they are called upon to do without offering instead a substitute for it. These have not really made housekeeping much easier than in more primitive days, because the requirements of the housekeeper of the present are proportionately greater. And excellent as canned goods are, it is simple justice to say that they were never intended to take the place of fresh food, when fresh food can be obtained. weil than one can keep house with makeshift chairs Boiled turkey is a favorite English dish. Select a

tender hen turkey; one weighing from five to seven pounds is the best for this purpose. Singe it, remove the oil bag and draw it as for roasting, but do not stuff it. Lay it on its breast in a soup-kettle, in boiling water enough to barely cover it. Let it boll slowly and carefully, skimming off the fat several times from the top. It should boil till it is thoroughly -tender This will take from one and a half to two hours, according to the size of the bird. At this season of the boiled turkey is usually served with oyster sauce. pare a pint of Allemande sauce by melting two spoonfuls of butter and thickening with three tablespoonfuls of flour. Moisten with a pint of the in which the turkey is boiled. volks of three eggs very carefully, first pour ing a very little of the hot liquid over eggs and beating them into it by degrees. sauce must not boil after the eggs are added, but the juice of half a lemon and a teaspoonful of butter must be stirred into it, with a little salt and pepper to To keep the Allemande sauce preparing the oysters set it in a kettle of hot water at the back of the stove, but it must not cook or the eggs will curdle. Select eighteen oysters for your Put them with their liquid in a saucepan over the fire to cook, adding a tablespoonful of the butter. When they have cooked three minutes after they begin to simmer, turn off about half the liquid around them when they have cooked three minutes after acts of the simmer, turn off about half the liquid around them and add them to the Allemande sauce, mingling the two together, but being careful not to let them boil. This is a quite simple and delicious rule for making an oyster sauce. The liquor in which the turkey has been boiled should be poured in a stone pot and saved till the next day for a soup. By this time any surplus fat which has not been skimmed off while the turkey is boiling will rise to the top in a solid cake. Skim it off and add it to the soup fat, for turkey fat, unlike chicken fat is as nice as butter and makes a delicious mayon-halse dressing used in the same way as ofter old liquid turkey should always be accompanied with an abundance of well bleached celery. A celery sauce or an egg sauce sometimes accompanies boiled turkey. Boiled turkey is sometimes served in the South a lardiniere, surrounded by vegetables. A well-cooked cauliflower cut in half, a carnot sliced and six small coions boiled are arranged around the platter on which the turkey rosts, and a hot Allemande sauce is served with it. A little of each garnish is served with the turkey and a spoonful of the sauce to each guest.

It is on housecleaning days, not on washing days,

It is on housecleaning days, not on washing days, that washing preparations of all kinds are especially valuable. Every good housekeeper should welcome any contrivance that assists in removing the dirt and purifying the crevices and cracks of a dwelling-house purifying the crevices and creas of a towning-name from the impurities and germs of disease that may lark in any house long occupied. Abundance of soda and hot water is one of the best cleaning mixtures. An addition of ammonis to water used in cleaning metal, glass or marble is a great help, and nothing is better to clean out an old iron siok and corners of the kitchen than turpentine and water. What is needed is not that a place shall merely look clean, but that something shall be used that will purify it, so that it shall be to some extent scientifically clean. This means that it shall be purified from microscopic germs as far as possible, which simple soap and water will not reach. Of coarse powerful cleaning fluids cannot be used on paint, or where they will destroy color or fabric, but they are not often needed in such places. They are admirable on bare floors, for cleaning around plumbing, in cellars, and in all the out of may places where it is necessary to use some stronger disinfectant than mere soap and water of medium temperature. The inside of bedsteads and slats should be washed out with one of these powerful cleaning be vasiled out with one of these powerful cleaning be ventive of straying insects put in the crevices of the bedstead: in this matter as in many others an ounce of prevention is worth a pound of cure. from the impurities and germs of disease that may



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